



DESSERT

BANANA BUTTER BREAD PUDDING 13.50

French viennoise butter bread, banana,
walnuts, raisins, whiskey vanilla cream

Add Tahitian vanilla gelato +6

LEMON MASCARPONE CHEESECAKE 13.50

Graham cracker crust, puréed raspberries

CHOCOLATE WALNUT BROWNIE À LA MODE 17.50

Tahitian vanilla gelato, Callebaut dark chocolate sauce, chantilly cream

FRUIT COBBLER 14

Seasonal fruit, oatmeal streusel

Add Tahitian vanilla gelato +6

CLASSIC CRÈME BRÛLÉE 14

Caramelized turbinado sugar

FIGLIETTO'S ARTISAN GELATO

SINGLE - 7 / DOUBLE - 12 / TRIPLE - 17

GELATI

Tahitian Vanilla

Dark Chocolate

Gianduja - Chocolate + Hazelnut

Black Cherry Chocolate Chip

Tony Spumoni - Almond + Dried Apricot, Pistachio, Dark Chocolate Chip

SORBETTI

Mango

**CARMEL VALLEY COFFEE ROASTING COMPANY
FOGLIFTER FRENCH ROAST ORGANIC**

Coffee 5

Espresso 5

Double Espresso 6.50

Cappuccino 6.50

Double Cappuccino 8.50

Latte 6.50

HOUSE SPECIALTY COFFEES

With whipped cream

HOGS COFFEE 14

Baileys, Grand Marnier, Kahlúa, Crème de Cacao

KEOKE COFFEE 14

Brandy and Kahlúa

BUENA VISTA IRISH COFFEE 14

Irish whiskey, turbinado sugar cube, whipped cream, green crème de menthe

GRAND TORINO COFFEE 14

Pecan whiskey, dark roast coffee, whipped cream

ROWDY'S RAWHIDE COFFEE 14

Peanut butter whiskey, dark roast coffee, whipped cream

DESSERT WINES

GALANTE PORT - BULLSEYE RED 2.5 OZ 16

50 / 50 Cabernet Sauvignon & Petit Syrah

Smooth, elegant nectar with flavors of ripe cassis, blackberry, black raspberry, vanilla, and a hint of toasted nuts. Incredibly well integrated after 3 years in French oak

SILVESTRI LATE HARVEST MOSCATO 2.5 OZ 14

Mandarin orange, apricot, white truffle and orange blossom appeal in this special wine. The finish is a proper balance of acidity, fruit, and residual sugar

DE TIERRA LATE HARVEST ZINFANDEL 2.5 OZ 17.50

Deep ruby with aromas of cola and fruit leather.

Flavors of plum, black cherry and spice. Balanced acidity